

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claims 1 through 21 (cancelled)

22. (currently amended) In a food item of the type in which a muscle tissue elongate contains an edible filling disposed along the longitudinal axis thereof characterized in that said edible filling is comprised of an animal tissue elongate having a significant dominant proportion of water and protein;

whereby a coaxially combined food item is produced which when sliced transversely will reveal a substantially concentric arrangement comprising an outer ring, a center, and a boundary thereinbetween, in which said boundary may or may not be highly visible depending on the visual similarity of the make up of the constituent elongates.

23. (previously presented) The food item of claim 22 in which said food item is sliced into steaks.

24. (previously presented) The food item of claim 22 which further includes a means for highlighting said boundary.

25. (previously presented) The food item of claim 24 in which said food item is sliced into steaks.

26. (previously presented) The food item of claim 22 wherein said muscle tissue elongate is comprised of a top loin.

27. (currently amended) The food item of claim 26 wherein said edible filling is comprised of a length of tenderloin.

28. (previously presented) The food item of claim 27 wherein said muscle tissue elongate is comprised of a length of longissimus dorsi.

29. (previously presented) The food item of claim 28 wherein said edible filling is comprised of a length of psoas major.

30. (currently amended) In a food item of the type in which a tubular perform comprised of a first animal tissue elongate contains an edible filling, characterized in that said edible filling is comprised of a second animal tissue elongate, said second animal tissue elongate having a weight of at least 20 7 percent of that of said first animal tissue elongate ,

whereby a coaxially combined food item is produced which when sliced transversely will reveal a substantially concentric arrangement comprising an outer ring, a center, and a boundary thereinbetween, in which said boundary may or may not be highly visible depending on the visual similarity of the make up of the constituent elongates.

31. (previously presented) In a food item of the type in which a first animal tissue elongate encases along the longitudinal axis thereof, an edible filling in which a boundary is disposed thereinbetween, the improvement comprising a means for highlighting the visual appearance of said boundary when said food item is sliced transversely thereacross allowing for the visual inspection thereof thereby.

32. (new) The food item of claim 31 wherein said highlighting means is comprised of edible material of contrasting color to that of said first animal tissue elongate and said edible filling, said edible material being disposed coaxially between said edible filling and said first animal tissue elongate.

33. (new) The food item of claim 32 wherein said edible material is comprised of green vegetable material.

34. (new) The food item of claim 33 wherein said green vegetable material is comprised of leaf type vegetable material.

35. (new) The food item of claim 30 wherein said second animal tissue elongate has a weight of at least 10 percent as that of said first animal tissue elongate.

36. (new) The food item of claim 35 which further includes a means for highlighting said boundary.

37. (new) The food item of claim 36 wherein said highlighting means is comprised of edible material of contrasting color to that of said first animal tissue elongate and that of said second animal tissue elongate, said edible material being coaxially disposed between said first animal tissue elongate and said second animal tissue elongate.

38. (new) The food item of claim 37 wherein said edible material is comprised of green vegetable material.

40. (new) The food item of claim 38 wherein said green vegetable material is comprised of leaf type vegetable material.

41. (new) In a food item of the type in which a first muscle tissue elongate encases at least partially along the longitudinal axis thereof, an edible filling in which a boundary is disposed thereinbetween; characterized in that said edible filling is comprised of a second, non-pork muscle tissue elongate, said second non-pork muscle tissue elongate being of sufficiently small diameter to allow said second muscle tissue elongate to be longitudinally encased by said first muscle tissue elongate.

42. (new) The food item of claim 41 which further includes a means for highlighting the visual appearance of said boundary when said food item is sliced transversely.

43. (new) The food item of claim 42 wherein said first muscle tissue elongate is comprised of a first length of longissimus dorsi and said second muscle tissue elongate is comprised of a second length of longissimus dorsi.

44. (new) The food item of claim 42 wherein said first muscle tissue elongate is comprised of a first length of psoas major and said second muscle tissue elongate is comprised of a second length of psoas major.

45. (new) In a food item of the type in which a muscle tissue elongate contains an edible filling disposed along the longitudinal axis thereof characterized in that said edible filling is comprised of a non-pork animal tissue elongate, whereby a coaxially combined food item is produced which when sliced transversely will reveal a substantially concentric arrangement comprising an outer ring, a center, and a boundary thereinbetween, in which said boundary may or may not be highly visible depending on the visual similarity of the make up of the constituent elongates.

46. The food item of claim 45 which further includes a means for highlighting said boundary.

47. The food item of claim 46 wherein said highlighting means is comprised of leaf type vegetable material, said leaf type vegetable material being coaxially disposed between said muscle tissue elongate and said non-pork animal tissue elongate.